ELEMENT

Elements in the soil have a profound effect on a region's vegetables, as well as on the grasses and grains used to feed animals. At Element we showcase this effect by sourcing the finest heirloom vegetables and heritage meats.

SMALL PLATES

Lobster Corn Dogs Sriracha beurre blanc 16

Fried Green Tomatoes Seasonal greens, southern boiled shrimp and remoulade sauce 11

Smoked Chicken Spring Rolls Alabama white barbecue sauce and arugula 10

Ahi Tuna Tacos Sesame seared ahi tuna, cucumber-carrot slaw and Asian dressing served in soft flour tortillas 8

Caesar Salad Crisp romaine, parmigiano-reggiano and anchovy butter crostini 7

360 Salad Trio of baby greens, sun-dried cranberries, spiced pecans, feta cheese and honey balsamic vinaigrette 6

Okra Fries Sea salt, fresh squeezed lime and remoulade sauce 6

Golden Beet Salad Seasonal greens, toasted pine nuts, red onion and champagne vinaigrette 7

SIDES 5

Club-Made Chips

Tempura Green Beans

Fruit Salad

Beer Battered Onion Rings

Truffle Fries

MAIN DISHES

Blood Orange Glazed Salmon
Spiced couscous, grilled asparagus and ginger blood orange reduction 28

Fresh Catch
Chef's seasonal accompaniment 24

Southern Fried Chicken
Mashed potatoes, country gravy, skillet greens and pickled jalapeño 18

Bistro Filet
Crispy potato frites and whiskey peppercorn sauce 17

Shrimp & Grits
Italian sausage, tasso pan gravy and goat cheese pimento grits 19

Signature Club
Shaved turkey, ham, bacon, cheddar cheese, lettuce, tomato, mustard and sun-dried tomato aioli served on wheat toast 10

Joyce Farms "Grass Fed" Burger
Served on a toasted brioche bun with caramelized onion, lettuce, tomato, pickle, mayonnaise and ketchup 16

Grilled Salmon & Asparagus
Arugula, grilled asparagus, grape tomatoes and creamy lemon-shallot vinaigrette 18

REDS

by the glass

Meiomi Pinot Noir 10
Columbia Crest H3 Merlot 8
Terrazas Altos del Plata Malbec 8
Cult Cabernet Sauvignon 10
Uppercut Cabernet Sauvignon 12
Biale "Black Chicken" Zinfandel 25

bottle

La Crema Pinot Noir 45
Northstar Merlot 60
Whitehall Lane Cabernet Sauvignon 95
Victor Hugo "Opulence" 60

WHITE

by the glass

La Marca Prosecco 8
San Angelo Pinot Grigio 11
Kim Crawford Sauvignon Blanc 10
Moselland Riesling 8
Cannonball Chardonnay 8
Sonoma-Cutrer Chardonnay 14

bottle

Veuve Clicquot Yellow Label Champagne 120
San Angelo Pinot Grigio 40
Twomey Sauvignon Blanc 60
Ramey Chardonnay 94

LIBATIONS

Bacardi Night Terror Bacardi Select rum, coffee liqueur and orange peel 10
Malibu Coconut Mojito Coconut rum, white rum, crème of coconut, fresh mint, lime and club soda 12
POM Crown Apple Mule Pomegranate, Crown Apple, lime juice and ginger beer 11
Milagro Silver Watermelon Fresca Milagro Silver tequila, fresh watermelon purée and lime juice 12
Tito's Green Dream Tito's Handmade vodka, lime cordial and club soda 11

All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.